

# Great Savings!

**SCOTTIES**

**17¢**  
save 8c

**TOILET TISSUE — ASSORTED COLORS**

**29¢**

**SKIPPY BUTTER PEANUT**  
creamy or chunky

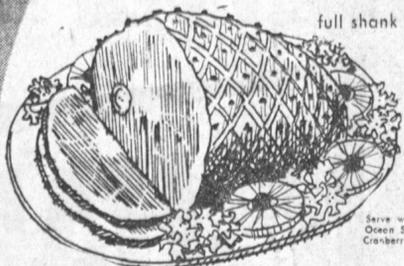
**1 59¢**  
save 8c

**Komp Fried Halibut** 69c  
**Instant Coffee** 89c  
**Star Sliced Pineapple** 2 for 25c

**FROZEN STRAWBERRIES**

**\$1**

FARMER JOHN LUER HOFFMAN



**HAM**

**37¢**  
lb.

Farmer John, Luer or Hoffman. Tempting, tasty! Farmer John, Luer or Hoffman. Full of flavor!  
**Butt Portion 49¢ Whole Ham 45¢**

Farmer John, Luer or Hoffman. Tender and juicy!  
**Center Cut Ham Slices 98¢**

U.S.D.A. Grade "A" Chickens  
**Cut Up Or Quartered Fryers**

**35¢**  
lb.

U.S.D.A. Grade "A" Chickens  
**CHICKEN LEGS & THIGHS**

**55¢**  
lb.

U.S.D.A. Grade "A" Chickens  
**CHICKEN BREASTS**

**59¢**  
lb.

Farmer John Skinless Link Sausage. 8 oz. pkg.  
**Link Sausage 4 for \$1**  
Quick Cookin' floured steaks. 1 1/4 lb. pkgs. frozen  
**Beef Steaks 79¢**

Quick Cookin' floured steaks. 1 1/4 lb. frozen  
**Veal Steaks 79¢**  
Tasty fare for hot snacks! 1 lb. pkg. frozen  
**Booth Fishsticks 59¢**

LEAN  
**Fresh Ground Beef**

**35¢**  
lb.

U.S.D.A. "Choice" or Food Giant "Banquet Perfect"  
**TOP SIRLOIN STEAK**  
boneless **\$1.39**  
lb.

U.S.D.A. "Choice" or Food Giant "Banquet Perfect"  
**RIB STEAK**

**79¢**  
lb.

U.S.D.A. "Choice" or Food Giant "Banquet Perfect"  
**STANDING RIB ROAST**

**79¢**  
lb.

ONE POUND SLICED  
**FARMER JOHN BACON**

1-lb. pkg. **59¢**

**PLAY TV BINGO**  
Channel 13

**\$1400 WINNER**

MRS. MARTHA ALESSANDRO  
2014 VAN WICK ST., LOS ANGELES

**\$100 each day**

\$100 cash each day. Every weekday—Channel 13—KCOP-TV—11:30 to 12 noon. FREE—nothing to buy. Pick up your free Bingo card at any Food Giant. One card to a person, please.

In Hawthorne 423 S. Hawthorne Blvd.  
In San Pedro 2849 Western Ave.  
In Manhattan Beach 2400 Sepulveda at Main  
In North Torrance 4848 West 190th St. at Anza  
In Gardena 14990 Crenshaw Blvd.  
In Torrance 3731 Pacific Coast Highway



INSTANT COFFEE  
**NESCAFE**  
10 oz. jar **99¢** incl. 20c off

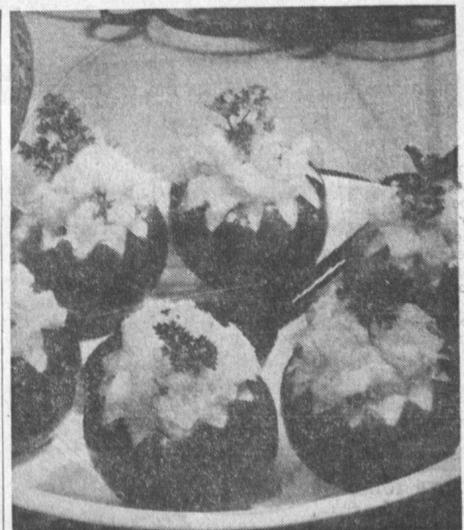
BUSCH BAVARIAN  
**BEER**  
6 16 oz. cans **\$1.44**

SHELF PAPER  
**NO BUGS M'LADY**  
13 inch roll or 18 inch roll **49¢**

FOR DOGS  
**FRISKIE MIX**  
10 lb. bag **\$1.39**  
25 lb. bag **\$2.99**

CUT RITE  
**WAX PAPER**  
125 foot roll **25¢**

CUT RITE  
**SANDWICH BAGS**  
75 count **23¢**



**WALDORF SALAD** is served here in apple cups — a pretty idea for a buffet.

## Apple a Day Adds Variety to Meals

We don't know who said it, but many people still live by the saying, "An apple a day keeps the doctor away." With the apple crop estimated at 120 million bushels, who's to doubt it. Eat your apple a day, but better still, use apples in a variety of ways. Here they are teamed with peanut butter—a product made from a food as old, if not older, than the apple itself.

Nobody knows for sure, but some day that the ancient Egyptians were nibbling on peanuts at the time they were building their pyramids.

Peanuts were brought to North America from Africa in the 18th and 19th century. At a time when the apple eating pioneers were moving westward, about the same time, in fact, when the missionary known as Johnny Apple Seed was roaming Ohio and Indiana preaching and planting his apple seeds.

The recipes here have all been tested in the Best Foods kitchens with Skippy peanut butter. But first a word about apples. Always select the apple that fits the purpose for which it will be used.

For that apple a day you plan to eat out of hand choose Red or Golden Delicious, Stayman, Wine Saps, Cortlands, Wealthy and MacIntosh. For apple sauce, choose Rhode Island Greenings, Gravenstein and Baldwin. For baking the ideal apple is the Rome Beauty; for pies, MacIntosh and Northern Spys.

**WALDORF SALAD**  
6 red apples  
2 tablespoons lemon juice  
2 tablespoons sugar  
1/4 teaspoon salt  
1 1/2 cups diced celery  
2/3 cup chopped walnuts  
1 cup real mayonnaise  
Salad greens

Core apples, then remove as much of the inside of each apple as possible, leaving the skins intact. Chop apple into cubes. Brush insides of shells and chopped apple with part of the lemon juice. Chill shells.

Combine sugar, salt, remaining lemon juice, chopped apple, celery and walnuts. Lightly mix in mayonnaise. Fill apple shells. Chill. Just before serving, arrange apple shells on salad greens. Makes six servings. Serve with peanut butter sandwiches.

**BAKED APPLES A LA MODE**  
6 medium cooking apples

1/2 cup light or dark corn syrup  
1/2 cup water  
1/2 teaspoon cinnamon  
1 pint vanilla ice cream  
Core apples and peel upper half. Place in shallow baking dish. Combine corn syrup, water and cinnamon; pour over apples. Bake in 350 degrees F. (moderate) oven until apples are tender, about one hour. Serve warm or cold topped with ice cream and Peanut Butter Sauce. Makes six servings.

**PEANUT BUTTER SAUCE**  
1/3 cup creamy or chunk style peanut butter  
2/3 cup light or dark corn syrup

Blend peanut butter and corn syrup together until blended.

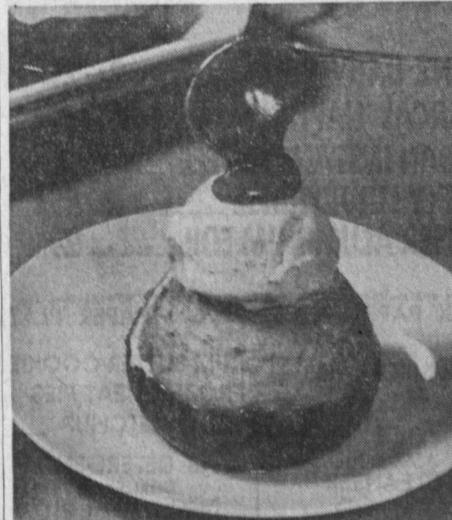
**APPLEWICHES**  
2 large apples  
Creamy or chunk style peanut butter  
Wooden picks

Slice apples in large circles about 1/4-inch thick. Remove core. Keep slices in order. Spread one slice with peanut butter; fit next slice over top of peanut butter, sandwich fashion. Continue until all the apple slices are used. Cut into bite-size pieces. Serve with wooden picks. Apple slices may be dipped in lemon juice to prevent darkening if the applewiches are to stand before serving.

**CANDWICHES**  
Place the uncut applewiche between slices of date nut bread or brown bread for an excellent sandwich. The thickness of the bread and apple determines whether it is a tea sandwich or a more hearty lunch-box type.



**RED CROSS MOTHER AND BABY CARE**  
Always there... with your help



**NEW COMBINATION:** served baked apples with ice cream topped with a peanut butter sauce.